Cream puffs with spicy chocolate sauce

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Doces e Sobremesas	Demorado	Chef	High	Meal for two	4 pessoas

Ingredientes

- 10ml Gallo Extra Virgin
- Gallo Piri Piri Sauce
- 125ml milk
- 125ml water
- 125gr butter
- 1 coffee spoon of salt
- 150gr flour
- 4 eggs
- 125ml cream to whip
- 100gr baking chocolate
- 150gr sugar

1. Pre-heat the over at 180ºC. Line a baking tray with baking paper and put aside.
2. Add the water, the milk, the butter and the salt to a pan and simmer.
3. When it starts to boil, remove from the heat and add the flour, stiring with a wooden spoon until it forms a ball.
4. Place it back in the heat and stir until the dough is drier - for about 3 to 5 minutes.
5. Remove the dough from the pan and place it in a bowl, letting it cool for 10 to 12 minutes.
6. Now add one egg at a time to the dough, mixing the dough and the egg well. After everything is well-mixed, place the dough in a pastry bag and make small piles on top of the baking paper.
7. Put in the over for approximately half na hour, take out of the over and let it cool.
8. In a water bath, add the chocolate, cut in smaller pieces, and the olive oil.

9

Stir in order to get a very shinny chocolate sause and then add the Original or Extra-Strong Piri-Piri, according to the desired intensity.

10

Whip the cream with 50 gr of sugar until you get a chantilly and let it set for 30 minutes in the cold.

11

Fill the cream puffs with the chantilly.

12

Place the remaining sugar in a pan in low heat to make the caramel. When it starts to get a golden colour, remove from the heat and let it cool.

13

Then, using a spoon, make caramel strings around the cream puffs and serve with the spicy chocolate sauce.

Dicas do Chef

This is the ideal recipe to share as a couple, to celebrate a special occasion. Try serving this recipe with sliced strawberries marinated in sugar and, if you like, also add some drops of Port wine.

Produtos utilizados

Extra Virgin

Extra Virgin Olive Oil

Piri Piri Sauce

Piri-Piri with Olive Oil

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